

## RECRUIT TRAINING-BARRACKS

Are you ready to defend and fight for your ship?

Yes Sir!

Navy training, the way you may picture it.

## CLASSROOM CULINARY INSTITUTE OF AMERICA

Today's lecture topic will be on poaching.

Navy training the way you may not.

These days the Navy's newest cooks are being schooled at Non other than the Culinary Institute of America. In Hyde Park, New York.

## TIMOTHY RYAN, PRESIDENT OF CULINARY INSTITUTE OF AMERICAN

It has been a very natural fit. The Culinary Institute and the Navy, Working together, we share common values, excellence, leadership Professionalism

## REPORTER VOICE OVER CLASSROOM/KITCHEN FOOTAGE

It is part of an experiment called Task Force EXCEL where the Navy uses civilian expertise to upgrade the training of its personnel

## RADM ULRICH

If they can teach our people and impart those skills and give them credentials better than we can than why not provide our service members with those tools and opportunities.

## REPORTER VOICE OVER KITCHEN FOOTAGE

The goal a better trained force for the Navy and a brighter future for the Sailor.

## SENIOR CHIEF PAUL CABALLERO

They will be able to have something to hang their hat on. They will be able to, if they choose to, go out in industry and be competitive. with any culinary student.

## REPORTER VOICE OVER CLASSROOM/KITCHEN FOOTAGE

For this class of cooks from the USS Theodore Roosevelt Battle Group this will also mean a happier crew at sea.

## PETTY OFFICER ELIZABETH CARVALHO

What you experience here you will learn that this has a certain flavor or taste to it so I believe if I like it, Shipmates of mine will.